

LISTING OF CLAIMS

1-29 (Canceled)

30. ¹ (Currently amended) A method of making a baked product having improved anti-staling properties, the method comprising the steps of:

forming a baking dough by combining flour, yeast, water, fiber, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour; and
baking the dough.

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31. ² (Previously Presented) The method of claim 30 wherein said polydextrose is present in the baking dough in an amount of from about 2 percent to about 3 percent by weight, based on the weight of the flour.

32. ³ (Previously presented) The method of claim 30 wherein said baked product is a bread.

33. ⁴ (Previously Presented) The method of claim 32 wherein said baking dough is prepared by means of a process selected from the group consisting of straight dough processes, sour dough processes, Chorleywood bread processes, and sponge and dough processes.

34. ⁵ (Original) The method of claim 30 wherein said baked product is a sweet baked product containing sweeteners or sweetening agent.

35. ⁶ (Previously presented) The method of claim 34 wherein said sweetening agents include intense sweeteners.

36. (Canceled)

37. ⁷ (Previously Presented) The method of claim 30 wherein said baking dough further comprises one or more enzymes with anti-staling properties.